

Potato – Grated

Batata Kis



- 3 medium sized potatoes - grated
- 3 tablespoons oil
- ½ teaspoon mustard seeds,
- ½ tsp cumin seeds
- 1 pinch asafoetida
- 5-6 curry leaves
- Peanuts – whole or powder
- Salt to taste
- 2 tablespoons coriander leaves
- 2 tablespoons fresh grated coconut - optional

1. Heat oil and add mustard seeds, when the mustard seeds pop add cumin, asafoetida and curry leaves.
2. Add the grated potato, peanuts and salt. Stir, cover and leave to steam until the potato is cooked.
3. Add coconut and coriander.